2nd Period Data Tables

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| Test/Flask | Condition | Fermentation observed | Gas produced cm3 |
| **Temperature**  A | Sucrose + Ice | 25min  The yeast is relatively unproductive. | 13 cm |
| 35 min.  The yeast is still rather unproductive. | 14.5 cm |
| 45min.  The yeast is slightly productive. | 16 cm |
| B | Sucrose + Room Temp | 25min  The yeast is slowly inflating the balloon. | 17 cm |
| 35 min.  The yeast is slowly but steadily inflating the balloon. | 19 cm |
| 45min.  The balloon is barely larger. | 19 cm |
| C | Sucrose + 40°C | 25min  The balloon is the largest by far. | 24 cm |
| 35 min.  The balloon is quickly getting larger. | 26 cm |
| 45min.  The balloon growth has slowed down. | 27 cm |
| D | Sucrose + 80°C | 25min  The balloon is stalled. | 20 cm |
| 35 min.  The balloon is still stalled. | 18 cm |
| 45min.  The balloon seems to have shrunk. | 18.5 |
| **Water Activity**  E | 40°C + No Sucrose | 25min | None |
| 35 min. | None |
| 45min. | None |
| F | 40°C + 5 g Sucrose | 25min | 17cm3 |
| 35 min. | 21.5 cm3 |
| 45min. | 22 cm3 |
| G | 40°C + 30 g. Sucrose | 25min | 19.5 cm3 |
| 35 min. | 22 cm3 |
| 45min. | 22.5 cm3 |
| H | 40°C + 50 g. Sucrose | 25min | 20.25 cm3 |
| 35 min. | 22 cm3 |
| 45min. | 23.5 cm3 |

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| Test/Flask | Condition | Fermentation observed | Gas produced cm3 |
| **pH**  A | 40°C + pH3 | 25min  Not much fermentation | 0 cm |
| 35 min.  Slightly more fermentation | 0 cm |
| 45min.  Not very much more fermentation | 0 cm |
| B | 40°C + pH5 | 25min  Lots of fermentation | 17 cm |
| 35 min.  Even more fermentation | 19 cm |
| 45min.  Still more fermentation | 21 cm |
| C | 40°C + pH7 | 25min  More fermentation than flask A, but less fermentation than the other flasks. | 5 cm |
| 35 min.  More fermentation than 10 minutes ago | 10 cm |
| 45min.  Much more fermentation | 14.5 cm |
| D | 40°C + pH10 | 25min  Most fermentation | 16.5 cm |
| 35 min.  Still the most fermentation | 21 cm |
| 45min.  Still the most fermentation | 22 cm |
| **Nutrient**  E | 40°C + 5 g. Fructose | 25min  Most fermentation. | 20 cm/19.21 cm |
| 35 min.  Most fermentation. | 23.5 cm/21.56 cm |
| 45min.  Most fermentation. | 25 cm/23.47 cm |
| F | 40°C + 5 g Dextrose | 25min  More fermentation than flask H, but less than flasks G and E. | 19 cm/ 17.51 cm |
| 35 min.  More fermentation than flask H,, but still less than flasks G and E. | 22.5 cm/ 19.75 cm |
| 45min.  More fermentation than flask H, but still less than flasks G and E. | 24.5 cm/ 22.18cm |
| G | 40°C + 5 g. Sucrose | 25min  More fermentation than flasks F and H, but less than flask E. | 17 cm/18.73 cm |
| 35 min.  More fermentation than flasks F and H, but still less than flask E. | 20.5 cm/21.17 cm |
| 45min.  More fermentation than flasks F and H, but still less than flask E. | 23.5 cm/22.92 cm |
| H | 40°C + 5 g. Maltose | 25min  Least fermentation. | 15.5 cm/16.69 cm |
| 35 min.  Least fermentation. | 16 cm/18.49 cm |
| 45min.  Least fermentation. | 16.5 cm/ 20.03 cm |